

# White Chocolate Macadamia Nut Blondies

- 3/4 cup xes sweetener or gentle sweet
- 1/4 cup super sweet
- 1/4 tsp black strap molasses
- 2 sticks butter softened
- 3 eggs
- 2 tsp vanilla extract
- 1/2 tsp caramel extract optional
- 3/4 cup baking blend
- 1/4 cup oat fiber
- 2 scoops THM collagen 1/4 cup if you don't have THM scoop
- 1 1/2 tsp baking powder
- 1/4 tsp mineral salt
- 1/4 tsp glucomannan
- 6 ounces Bake Believe White Chocolate Chips
- 4 ounces Macadamia nuts (chopped coarse or fine)

1. Preheat oven to 375 degrees.
2. Cream together butter, sweeteners, and molasses.
3. Add eggs one at a time, mixing after each one.

4. Add vanilla and caramel extracts and mix thoroughly.
5. Add all dry ingredients except chocolate chips and mix thoroughly.
6. Stir in white chocolate chips and Macadamia nuts.
7. Spread batter in a greased 9×13 pan and bake for 25-30 minutes.  
(Begin checking at 20 minutes so that they do not overbake.)
8. Allow to cool before slicing.

Be sure not to leave the Macadamia nuts whole as they will cause the cookie bars to be crumbly.

For individual cookies, drop batter by spoonfuls onto a greased cookie sheet and bake for 8-10 minutes.

These cookies are quite sweet. They taste even better on the second day so if you can, make them a day ahead.